

# FAMILIA TORRES



## 2020 COS PERPETUAL, DOQ PRIORAT

### WINERY

Familia Torres founded its first winery in Vilafranca del Penedès in 1870, more than 150 years ago, but its roots in the winegrowing traditions of Spain date back to the 16th century. Five generations have carried the family business forward, passing on their passion for wine culture from parents to children. The family's connection to Priorat dates back to the early 20th century, when the family first sold wines from this legendary region, but its commitment deepened in 1996 with the purchase of 75 hectares in Porrera and El Lloar. In 2008, Familia Torres built a winery in El Lloar, in the heart of Priorat, designed by architect Miquel Espinet with modernity and functionality in mind. Today, the family's land holdings have expanded within the region, with a focus on old vines and extraordinary enclaves.

### WINE

Perpetual is a wine born of time and terrain. The old Garnacha and Cariñena vines are between 80 and 100 years old and grow on steep, rocky slopes. Llicorella (slate) is the essence of this beautifully concentrated wine with great personality. The parcels are small and located near several villages of El Priorat. They belong to local winegrowers, but undergo rigorous controls to ensure that the fruit is of the highest quality. Perpetual is a tribute to the well-aging Priorat wines, intense, full of character and born to defeat time.

### VINEYARDS

The old Garnacha and Cariñena vines are between 80 and 100 years old and grow on steep, rocky slopes throughout Priorat. Vineyards are located at an elevation of 750 meters. Perpetual holds the "Vinyes Velles" classification which certifies all the vineyards were planted prior to 1945.

### VINTAGE NOTES

2020 was a rainy year. January had heavy rainstorms, and the early growth season saw constant rainfall (precipitation levels were above the yearly average for the first half of the year). In contrast, summer had almost no rain, leading to lower crop yields. Although temperatures were higher than usual during the growth and ripening periods, they generally stayed within the normal range.

### WINEMAKING

Fermentation started in temperature controlled stainless steel tanks with 12-14 days of maceration. Aged 18 months in French oak foudres with a capacity of 10 hl and 20 hl; 40% new and 60% second fill.

### TASTING NOTES

An elegant and harmonious red, displaying characteristics found in only the finest Cariñena and Garnacha blends. The combination of Priorat's llicorella soil and temperate growing conditions yields a medium-bodied expression with highly approachable phenolic qualities. An exotic blend of ripe forest fruit, Mediterranean herbs, mineral nuances, and toasted holiday spice. An age-worthy wine that drinks beautifully today.



### VINEYARD

Region:	Catalunya
Appellation:	Priorat
Sub-regions:	El Lloar, Bellmunt, El Molar, Porrera and Torroja
Soil:	Llicorella (Slate)
Age/Exposure:	Between 80 and 100 years old Northeast - Southeast exposure
Elevation:	250-500m
Vine Density:	Approximately 1.450 kg/ha
Eco-Practices:	Sustainable, Solar, Regenerative Agriculture

### WINEMAKING

Varietals:	Garnacha, Cariñena
Aging:	Aged 18 months in French oak foudres with a capacity of 10 hl and 20 hl; 40% new and 60% second fill

### TECHNICAL DETAIL

Alcohol:	14%
Residual Sugar:	0.9 g/L
Total Acidity:	6.11 g/L
pH:	3.29